Use & Care Guide
Manual de Uso y Cuidado
English / Español

Models/Modelos: 790.7802*, 790.7803*

Kenmore®

Double Oven Gas Range

Estufa de gas con un doble horno

* = Color number, número de color

P/N 318205260A (1210)
Sears Brands Management Corporation
Hoffman Estates, IL 60179 U.S.A.
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Kenmore®

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Kenmore Limited Warranty

When installed, operated and maintained according to all instructions supplied with the product, if this appliance fails due to a defect in material and workmanship within one year from the date of purchase, call 1-800-4-MY-HOME® to arrange for free repair.

This warranty applies for only 90 days from the date of purchase if this appliance is ever used for other than private family purposes.

This warranty covers only defects in material and workmanship. Sears will NOT pay for:

1. Cracks in a ceramic glass cooktop that are not a result of thermal shock.
2. Stains and scratches on a ceramic glass cooktop resulting from accident or improper operation or maintenance.
3. Expendable items that can wear out from normal use, including but not limited to filters, belts, light bulbs, and bags.
4. A service technician to instruct the user in correct product installation, operation or maintenance.
5. A service technician to clean or maintain this product.
6. Damage to or failure of this product if it is not installed, operated or maintained according to the all instructions supplied with the product.
7. Damage to or failure of this product resulting from accident, abuse, misuse or use for other than its intended purpose.
8. Damage to or failure of this product caused by the use of detergents, cleaners, chemicals or utensils other than those recommended in all instructions supplied with the product.
9. Damage to or failure of parts or systems resulting from unauthorized modifications made to this product.

Disclaimer of implied warranties; limitation of remedies

Customer's sole and exclusive remedy under this limited warranty shall be product repair as provided herein. Implied warranties, including warranties of merchantability or fitness for a particular purpose, are limited to one year or the shortest period allowed by law. Sears shall not be liable for incidental or consequential damages. Some states and provinces do not allow the exclusion or limitation of incidental or consequential damages, or limitation on the duration of implied warranties of merchantability or fitness, so these exclusions or limitations may not apply to you.

This warranty applies only while this appliance is used in the United States or Canada.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Sears Brands Management Corporation, Hoffman Estates, IL 60179 - Sears Canada Inc., Toronto, Ontario, Canada M5B 2B8

Product Record

In this space below, record the date of purchase, model and serial number of your product. You will find the model and serial number printed on the serial plate.

Model No. _____

Serial No. _____

Date of purchase _____

Save these instructions and your sales receipt for future reference.

Serial Plate Location

You will find the model and serial number printed on the serial plate. The serial plate is located as shown.

Please carefully read and save these instructions

This Use & Care Guide contains general operating instructions for your appliance and feature information for several models. Your product **may not** have all the described features. The graphics shown are representative. The graphics on your appliance may not look exactly like those shown. Common sense and caution must be practiced when installing, operating and maintaining any appliance.

Important Safety Instructions

Read all instructions before using this appliance.

Save these instructions for future reference.

This manual contains important safety symbols and instructions. Please pay attention to these symbols and follow all instructions given.

⚠ WARNING This symbol will help alert you to situations that may cause serious bodily harm, death or property damage.

⚠ CAUTION This symbol will help alert you to situations that may cause bodily injury or property damage.

⚠ WARNING If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

FOR YOUR SAFETY:

— Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

— WHAT TO DO IF YOU SMELL GAS:

- **Do not try to light any appliance.**
- **Do not touch any electrical switch; do not use any phone in your building.**
- **Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.**
- **If you cannot reach your gas supplier, call the fire department.**

— Installation and service must be performed by a qualified installer, servicer or the gas supplier.

⚠ WARNING

- **All appliances can tip.**
- **Injury to persons could result.**
- **Install anti-tip bracket packed with unit.**
- **See Installation Instructions.**

To reduce the risk of tipping, the appliance must be secured by properly installed anti-tip bracket provided with the appliance. To check if the bracket is installed properly; grasp the top rear of the appliance and carefully attempt to tilt it forward. Refer to the Installation Instructions for proper anti-tip bracket installation.

- **Remove all tape and packaging before using the appliance.** Destroy the carton and plastic bags after unpacking the appliance. Never allow children to play with packaging material.
- **Proper Installation. Be sure your appliance is properly installed and grounded by a qualified technician in accordance with National Fuel Gas Code ANSI Z223.- latest edition, or in Canada CAN/CGA B149.1, and CAN/CGA B149.2, and the National Electrical Code ANSI/NFPA No.70- latest edition, or in Canada CSA standard, Canadian electrical Code, part 1, and local code requirements.** Install only per installation instructions provided in the literature package for this appliance.
- **In case of an emergency, know how to disconnect the electrical power to the appliance at the circuit breaker or fuse box.**
- **User Servicing. Do not repair or replace any part of the appliance unless specifically recommended in the manuals.** All other servicing should be done only by a qualified technician. This may reduce the risk of personal injury and damage to the range. Sears Parts & Repair is the recommended repair service for this appliance.
- **Never modify or alter the construction of a range by removing leveling legs, panels, wire covers or any other part of the product.**
- **Air curtain or other overhead hoods, which operate by blowing a downward air flow on to a range, shall not be used in conjunction with gas ranges other than when the hood and range have been designed, tested and listed by an independent test laboratory for use in combination with each other.**

⚠ WARNING NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning.

⚠ WARNING NEVER cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may trap heat, causing a fire hazard.

⚠ WARNING Stepping, leaning, sitting or pulling down on the door of this appliance can result in serious injuries and may also cause damage to the appliance. Do not allow children to climb or play around the appliance. The weight of a child on an open door may cause the range to tip, resulting in serious burns or other injury.

⚠ WARNING Do not use the ovens for storage.

⚠ CAUTION Do not store items of interest to children in the cabinets above an appliance. Children climbing on the appliance to reach items could be seriously injured.

Important Safety Instructions

- **Storage on Appliance. Flammable materials should not be stored in an oven, near surface burners.** This includes paper, plastic and cloth items, such as cookbooks, plasticware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the appliance.
- **Do not leave children alone. Children should not be left alone or unattended in the area where an appliance is in use.** They should never be allowed to sit or stand on any part of the appliance.
- **DO NOT TOUCH SURFACE BURNERS, AREAS NEAR THESE BURNERS OR INTERIOR SURFACES OF THE OVEN.** Both surface and oven burners may be hot even though flames are not visible. Areas near surface burners may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch these areas until they have had sufficient time to cool. Among these areas are the cooktop, surface facing the cooktop, the oven vent openings and surfaces near these openings, oven door and window.
- **Wear Proper Apparel. Loose-fitting or hanging garments should never be worn while using the appliance.** Do not let clothing or other flammable materials contact hot surfaces.
- **Do Not Use Water or Flour on Grease Fires. Smother the fire with a pan lid, or use baking soda, a dry chemical or foam-type extinguisher.**
- **When heating fat or grease, watch it closely.** Fat or grease may catch fire if allowed to become too hot.
- **Use Only Dry Potholders. Moist or damp potholders on hot surfaces may result in burns from steam.** Do not let the potholders touch hot heating burners. Do not use a towel or other bulky cloth instead of a potholder.
- **Do Not Heat Unopened Food Containers. Buildup of pressure may cause the container to burst and result in injury.**
- **Remove the oven door from any unused appliance if it is to be stored or discarded.**

IMPORTANT—Do not attempt to operate the appliance during a power failure. If power fails, always turn off the appliance. If the appliance is not turned off and the power resumes, it will begin to operate again. Once the power resumes, reset the clock and oven function.

IMPORTANT INSTRUCTIONS FOR USING YOUR COOKTOP

⚠ WARNING Use Proper Flame Size. Adjust flame size so it does not extend beyond the edge of the utensil. The use of undersized utensils will expose a portion of the burner flame to direct contact and may result in ignition of clothing. Proper relationship of utensil to flame will also improve efficiency.

- **Know which knob controls each surface burner.** Place a pan of food on the burner before turning it on, and then turn the burner off before removing the pan.
- **Always turn knob to the full LITE position when igniting top burners.** Visually check that burner has lit. Then adjust the flame so it does not extend beyond the edge of the utensil.
- **Utensil handles should be turned inward and not extend over adjacent surface burners**. To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of the utensil should be positioned so that it is turned inward, and does not extend over adjacent surface burners
- **Never leave surface burners unattended at high heat settings**—Boilovers cause smoking and greasy accumulations that may ignite, or a pan that has boiled dry may melt.
- **Protective liners**—Do not use aluminum foil to line surface burner pans, or oven bottom, except as suggested in this manual. Improper installation of these liners may result in risk of electric shock, or fire.
- **Glazed cooking utensils**—Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cooktop service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations for cooktop use.

IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN

- **Use Care When Opening an Oven Door**—Stand to the side of the appliance when opening the door of a hot oven. Let hot air or steam escape before you remove or replace food in the oven.
- **Keep Oven Vent Ducts Unobstructed.** The upper oven is vented at the back of the cooktop and the lower oven at the center trim. Touching the surfaces in this area when the oven is operating may cause severe burns. Also, do not place plastic or heat-sensitive items near the oven vent. These items could melt or ignite.
- **Placement of Oven Racks.** Always place oven racks in desired location while oven is cool. Remove all utensils from the rack before removing rack. If rack must be moved while oven is hot, use extreme caution. Use pot holders and grasp the rack with both hands to reposition. Do not let pot holders contact the hot oven burner or interior of the oven.
- **Do not use the broiler pan without its insert.** The broiler pan and grid allow dripping fat to drain and be kept away from the high heat of the broiler.
- **Do not cover the broiler grid or oven bottom with aluminum foil.** Exposed fat and grease could ignite.

Important Safety Instructions

- **Do not touch a hot oven light bulb with a damp cloth.** Doing so could cause the bulb to break. Disconnect the appliance or shut off the power to the appliance before removing and replacing the bulb.

IMPORTANT INSTRUCTIONS FOR CLEANING YOUR RANGE

- **Clean the appliance regularly to keep all parts free of grease that could catch fire.** Exhaust fan ventilation hoods and grease filters should be kept clean. Do not allow grease to accumulate. Greasy deposits in the fan could catch fire. Refer to the hood manufacturer's instructions for cleaning.
- **Kitchen cleaners and aerosols**—Always follow the manufacturer's recommended directions for use. Be aware that excess residue from cleaners and aerosols may ignite causing damage and injury.
- **Clean in the self-cleaning cycle only the parts of the appliance listed in this Use & Care Guide.** Before using the self-cleaning cycle of the appliance, remove the broiler pan and any utensils stored in the appliance.
- **Do not clean the oven door gasket.** The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
- **Do not use oven cleaners.** No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the appliance

⚠ CAUTION The health of some birds is extremely sensitive to the fumes given off during the self-clean cycle of any oven. Move birds to another well ventilated room.

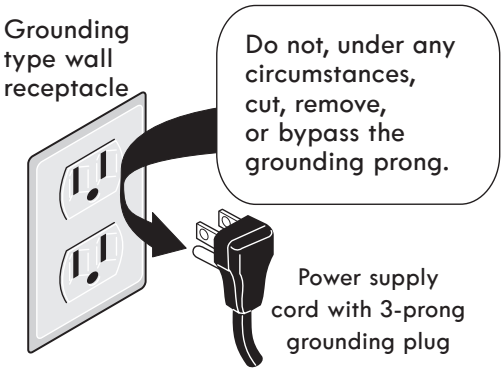
IMPORTANT SAFETY NOTICE

The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other productive harm, and requires businesses to warn customers of potential exposure to such substances.

SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.

Grounding Instructions

For personal safety, the cooktop must be properly grounded. For maximum safety, the power cord must be plugged into an electrical outlet that is correctly polarized and properly grounded.
DO NOT Operate the cooktop using a 2-prong adapter or an extension cord. If a 2-prong wall receptacle is the only available outlet, it is the personal responsibility of the consumer to have it replaced with a properly grounded 3-prong wall receptacle installed by a qualified electrician.
See the **INSTALLATION INSTRUCTIONS** packaged with this cooktop for complete installation and grounding instructions.


Grounding type wall receptacle
Do not, under any circumstances, cut, remove, or bypass the grounding prong.
Power supply cord with 3-prong grounding plug

⚠ WARNING This appliance is equipped with a 3-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. **DO NOT** cut or remove the grounding prong from this plug.

⚠ WARNING Avoid fire hazard or electrical shock. **DO NOT** use an adapter plug, an extension cord, or remove grounding prong from electrical power cord. Failure to follow this warning can cause serious injury, fire or death.

Conversion to Liquefied Petroleum Gas (or L.P. Gas)

This natural gas range is designed to allow for conversion to Liquefied Petroleum (L.P.) Gas.

Only a qualified service agent should perform the L. P. conversion. Contact the local gas provider for conversion. The L. P. Conversion Kit is supplied with this range and is located on the main back of the range. The kit contains installation instructions which must be read before and followed carefully when installing the kit.

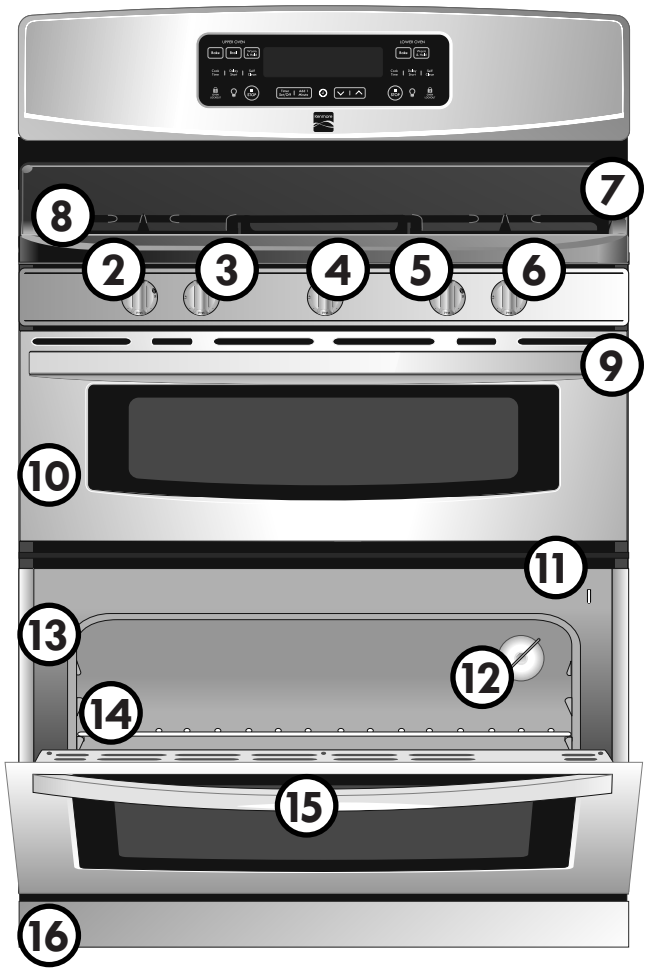
⚠ WARNING To avoid serious injury, any additions, changes or conversions required in order for this appliance to satisfactorily meet the application needs must be made by a qualified service agent.

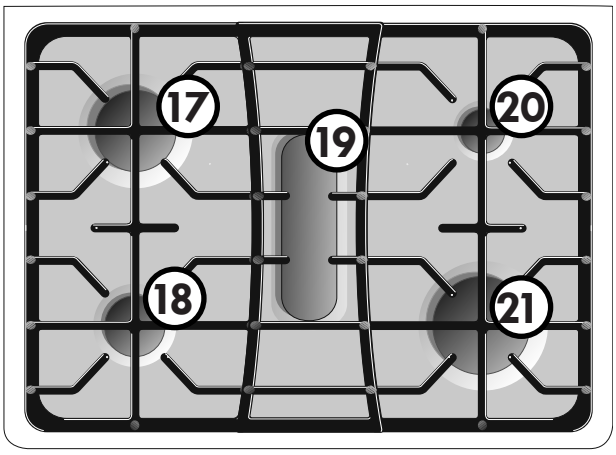
Range Features

Your gas range includes:

1. Electronic Oven Control with Timer
2. Left Front Burner Valve & Knob
3. Left Rear Burner Valve & Knob
4. Center Burner Valve & Knob
5. Right Front Burner Valve & Knob
6. Right Rear Burner Valve & Knob
7. Easy to clean Upswept Cooktop
8. Burner Grates
9. One Piece Handle
10. Self-Cleaning Upper Oven
11. Lower Oven Self-Clean Door Latch
12. Oven Interior Light
13. Self-Cleaning Lower Oven
14. Adjustable Oven Rack
15. One Piece Handle
16. Decorative Bottom trim
17. 14,200 BTU Burner
18. 9,500 BTU Simmer Burner
19. 10,000 BTU Oval Burner
20. 5,000 BTU Burner
21. 18,200 BTU Power Burner

NOTE: The features of your range may vary according to model type & color.





Before Setting Surface Burner Controls

Locations of the Gas Surface Burners

Your range is equipped with gas surface burners with different BTU ratings. The ability to heat food quicker and in larger volumes increases as the burner size increases.

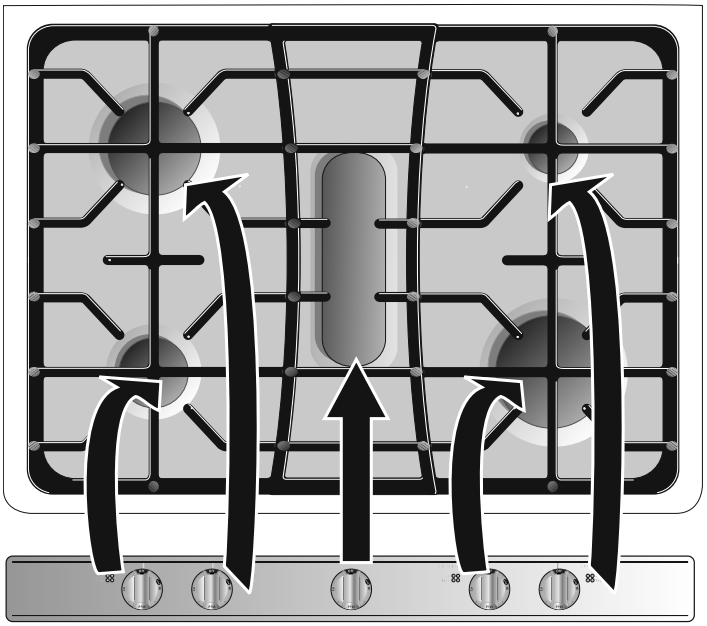
The small **SIMMER** burner is best used for simmering delicate sauces, etc. This burner is located at the right rear burner position on the cooktop.

The **STANDARD** burner can be used for most surface cooking needs. The standard burner is located at the left front position on the cooktop.

The **POWER** burner is best used for bringing large quantities of liquid rapidly up to temperature or when preparing larger quantities of food. The POWER burners are located at the right front and left rear burner positions on the cooktop.

The **OVAL** burner is best suited when using rectangular or long shaped cookware. The OVAL burner is located at center positions on the cooktop.

Regardless of size, always select cookware that is suitable for the amount and type of food being prepared. Select a burner and flame size appropriate to the pan. Never allow flames to extend beyond the outer edge of the pan.



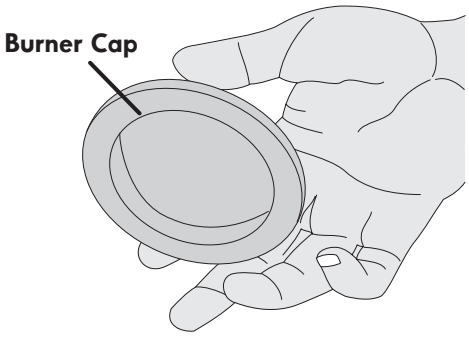
Assembly of the surface burner caps and burner grates

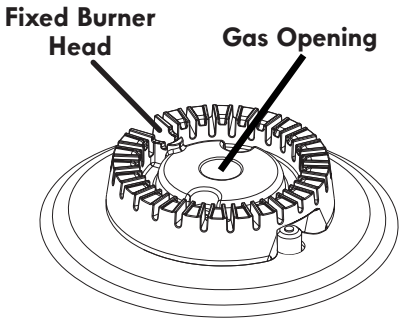
It is very important to make sure that all of the Surface Burner Caps and Surface Burner Grates are installed correctly and at the correct locations.

1. Remove all packing material from cooktop area.
2. Discard all packing material (if applicable).
3. Position the burner caps in the correct position.
4. Unpack Burner Grates and position on the cooktop.

Note: Burner heads are fixed. Do not try to remove them.

REMEMBER — DO NOT ALLOW SPILLS, FOOD, CLEANING AGENTS OR ANY OTHER MATERIAL TO ENTER THE GAS OPENING. Always keep the Burner Caps in place whenever the surface burners are in use.





Setting Surface Burner Controls

⚠ CAUTION Do not place plastic items such as salt and pepper shakers, spoon holders or plastic wrappings on top of the range when it is in use. These items could melt or ignite. Potholders, towels or wood spoons could catch fire if placed too close to a flame.

Manual Lighting

In the event of an electrical power outage, the surface burners can be lit manually. To light a surface burner, hold a lit match to the burner head, then slowly turn the surface control knob to **LITE.** After burner lights push in and turn knob to desired setting. Use caution when lighting surface burners manually.

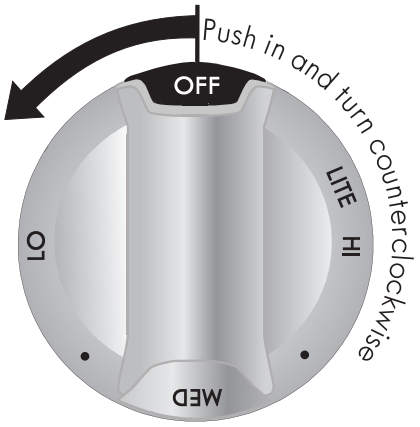


Figure 1

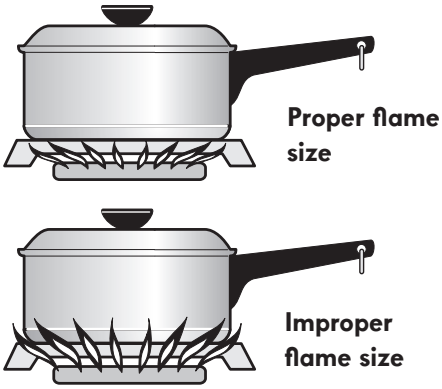


Figure 2

Operating the Gas Surface Controls:

1. Place cooking utensil on surface burner.
2. Push the surface control knob down and turn **counterclockwise** out of the OFF position (See Figure 1).
3. Release the knob and rotate to the LITE position.
   Note: All four electronic surface ignitors will spark at the same time. However, only the burner you are turning on will ignite.
4. Visually check that the burner has a flame.
5. Turn the control knob **counterclockwise** to the desired flame size. The control knobs do not have to be set at a particular setting. Use the knob indicator settings to adjust the flame as needed. **DO NOT** cook with the surface control knob in the LITE position (The electronic ignitor will continue to spark if the knob is left in the LITE position).

Setting Proper Surface Burner Flame Size

For most cooking, start on the highest control setting and then turn to a lower one to complete the process. Use the recommendations below as a guide for determining proper flame size for various types of cooking. The size and type of utensil used and the amount of food being cooked will influence the setting needed for cooking.

*Flame Size	Type of Cooking
High Flame	Start most foods; bring water to a boil; pan broiling.
Medium Flame	Maintain a slow boil; thicken sauces, gravies; steaming.
Low Flame	Keep foods cooking; poach; stewing.

***These settings are based on using medium-weight metal or aluminum pans with lids. Settings may vary when using other types of pans.** The color of the flame is the key to proper burner adjustment. A good flame is clear, blue and hardly visible in a well-lighted room. Each cone of flame should be steady and sharp. Clean burner if flame is yellow-orange.
Regardless of size, always select cookware that is suitable for the amount and type of food being prepared. Select a burner and flame size appropriate to the pan. Never allow flames to extend beyond the outer edge of the pan.

Never extend the flame beyond the outer edge of the utensil. A higher flame wastes heat and energy and increases your risk of being burned by the flame (Figure 2).

For deep fat frying, use a thermometer and adjust the surface control knob accordingly. If the fat is too cool, the food will absorb the fat and be greasy. If the fat is too hot, the food will brown so quickly that the center will be undercooked. Do not attempt to deep fat fry too much food at once as the food will neither brown nor cook properly.

Surface Cooking

Use Proper Cookware

Cookware should have flat bottoms that make good contact with the entire surface heating burner. Check for flatness by rotating a ruler across the bottom of the cookware (See Figure 1). Be sure to follow the recommendations for using cookware as shown in Figure 2.

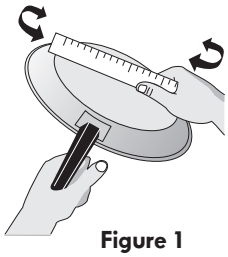


Figure 1

Note: The size and type of cookware used will influence the setting needed for best cooking results.

Note: Always use a utensil for its intended purpose. Follow manufacturer's instructions. Some utensils were not made to be used in the oven or on the cooktop.

CORRECT

- **Flat bottom** and straight sides.
- Tight fitting lids.
- Weight of handle does not tilt pan. Pan is well balanced.
- Pan sizes match the amount of food to be prepared.
- Made of material that conducts heat well.
- Easy to clean.

INCORRECT

- Curved and warped pan bottoms.

- Pan overhangs burner grate by more than 2.5 cm (1").

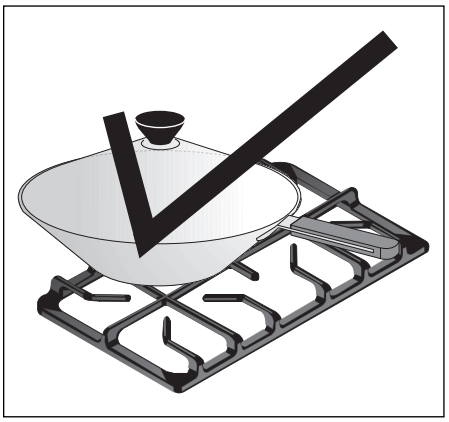
- Heavy handle tilts pan.

- Flame extends beyond pan.

Figure 2

* Specialty pans such as lobster pots, griddles and pressure cookers may be used but must conform to the above recommended cookware requirements.

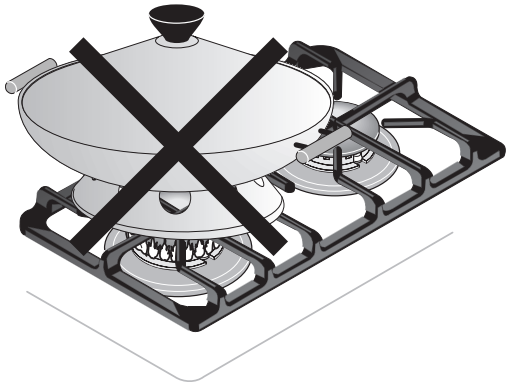
Using a wok



Woks with flat bottoms suitable for use on your cooktop are available in most cookshop or hardware stores. Round-bottomed woks (with a support ring that does not extend beyond the burner circumference) may also be used. The metal ring was designed to support the wok safely when it is filled with large amounts of liquids (soup making) or fat (frying).

Wire trivets: Do not use wire trivets. Cookware bottoms must be in direct contact with the grates.

DO NOT use a wok if it is equipped with a metal ring that extends beyond the burner circumference. Because this ring traps heat, the surface unit and cooktop surface could be damaged.



Before Setting the Oven Controls

Upper & Lower Oven Vents

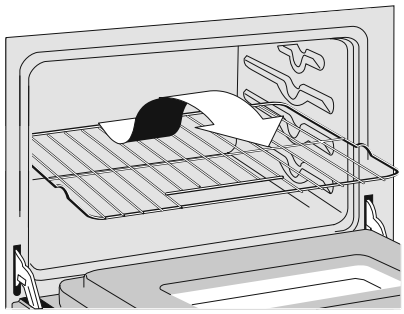
Oven Vent Location

See illustration on left side for venting location of each oven. When the oven is on, warm air is released through the vent. This venting is necessary for proper air circulation in the oven and good baking results. DO NOT block the vent. Doing so may cause cooking failures, fire or damage to the appliance.

Removing & Replacing Oven Racks

To remove an oven rack, pull the rack forward until it stops. Lift up front of rack and slide out.

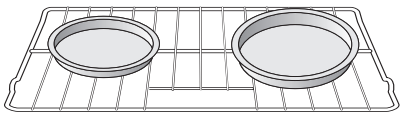
To replace an oven rack, fit the rack onto the guides on the oven walls. Tilt the front of the rack upward and slide the rack back into place.



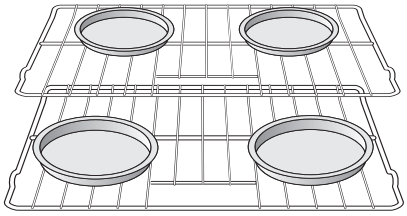
Air Circulation in the Oven

If using 1 rack, place in center of oven. If using multiple racks, stagger cookware as shown.

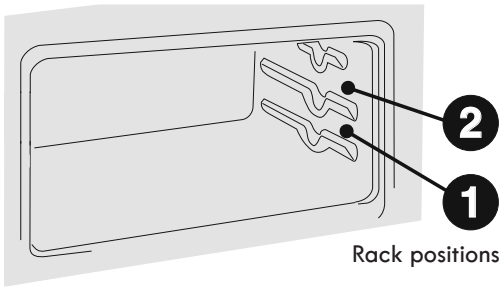
For best air circulation and baking results allow 2-4" (5-10cm) around the cookware for proper air circulation and be sure pans and cookware do not touch each other, the oven door, sides or back of the oven cavity. The hot air must circulate around the pans and cookware in the oven for even heat to reach around the food.



1 Oven Rack

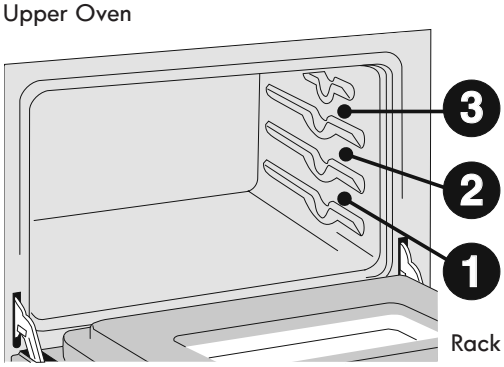


Multiple Oven Racks (lower oven)



Rack positions

Upper Oven



Rack positions

Lower Oven

Arranging Oven Racks & Supports

ALWAYS ARRANGE OVEN RACKS WHEN THE OVEN IS COOL (PRIOR TO OPERATING THE OVEN).

RECOMMENDED RACK POSITIONS FOR BAKING

Food		Rack Positions	
		Lower	**Upper**
Broiling meats, chicken or fish		N/A	1 or 2
Baking			
To bake on:	1 rack	1 or 2	1
	2 racks	1 & 3	N/A
Frozen pies, angel food cake, yeast, bread, casseroles, small cuts of meat or poultry		1 or 2	1 or 2
Turkey, roast or ham		1	N/A

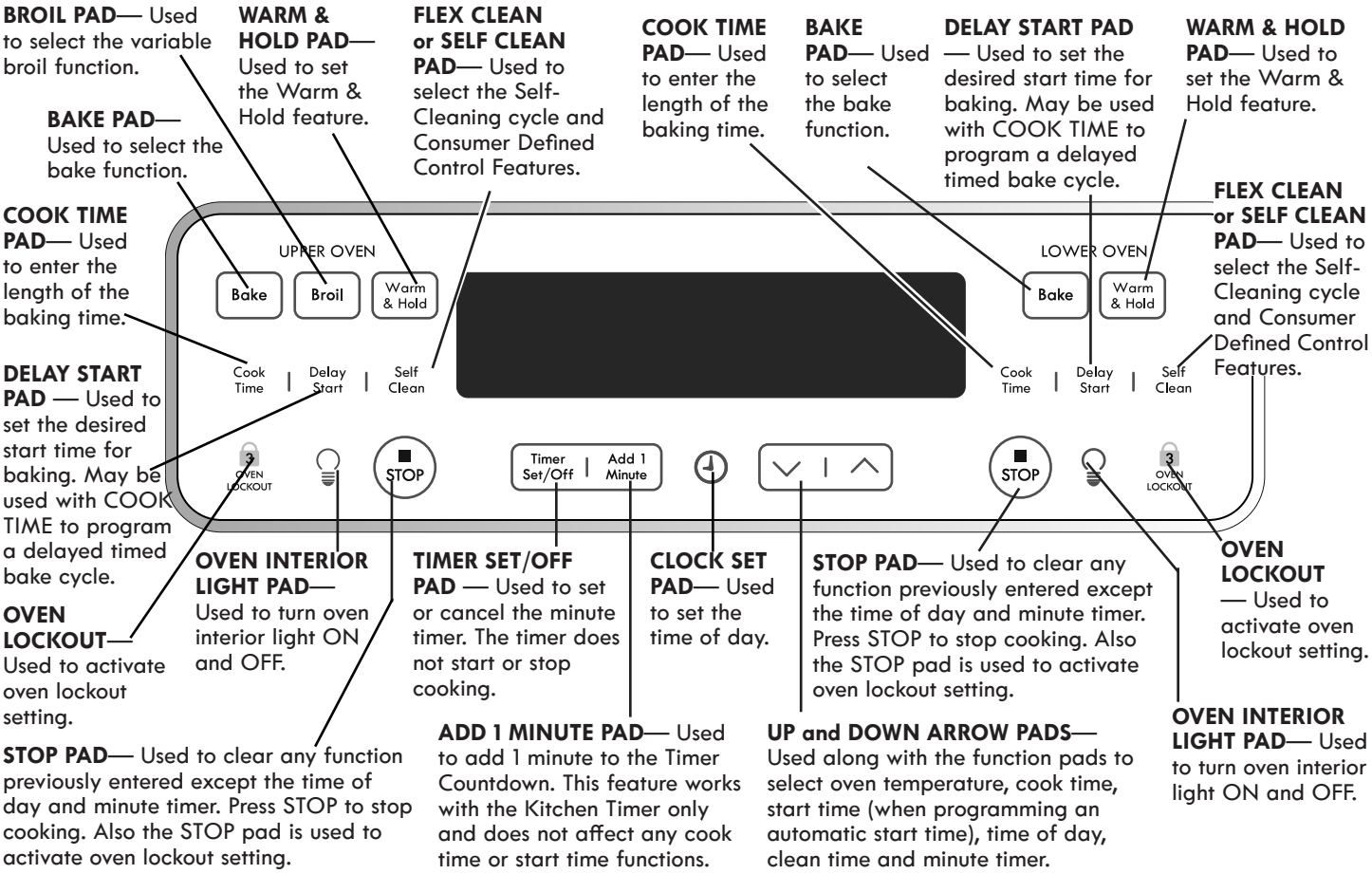
Note: Always use oven mitts when removing food.

Note: It is recommended not to introduce food into the oven until the preheat cycle time is complete. Unsatisfactory cooking performance or scorching of food may occur if placed in oven prior to preheat cycle completion.

Control Pad Features

READ THE INSTRUCTIONS CAREFULLY BEFORE USING THE OVEN. For satisfactory use of your oven, become familiar with the various features and functions of the oven as described below. **Detailed instructions for each feature and function follow later in this Use & Care Guide.**

NOTICE: The instructions contained in this document only refer to the upper oven operations. These instructions can also be applied to the lower oven by selecting the same functions (except broil) on the right hand side of the control panel.


BROIL PAD— Used to select the variable broil function.
WARM & HOLD PAD— Used to set the Warm & Hold feature.
FLEX CLEAN or SELF CLEAN PAD— Used to select the Self-Cleaning cycle and Consumer Defined Control Features.
COOK TIME PAD— Used to enter the length of the baking time.
BAKE PAD— Used to select the bake function.
DELAY START PAD — Used to set the desired start time for baking. May be used with COOK TIME to program a delayed timed bake cycle.
WARM & HOLD PAD— Used to set the Warm & Hold feature.
BAKE PAD— Used to select the bake function.
COOK TIME PAD— Used to enter the length of the baking time.
FLEX CLEAN or SELF CLEAN PAD— Used to select the Self-Cleaning cycle and Consumer Defined Control Features.
DELAY START PAD — Used to set the desired start time for baking. May be used with COOK TIME to program a delayed timed bake cycle.
OVEN LOCKOUT— Used to activate oven lockout setting.
OVEN INTERIOR LIGHT PAD— Used to turn oven interior light ON and OFF.
TIMER SET/OFF PAD — Used to set or cancel the minute timer. The timer does not start or stop cooking.
CLOCK SET PAD— Used to set the time of day.
STOP PAD— Used to clear any function previously entered except the time of day and minute timer. Press STOP to stop cooking. Also the STOP pad is used to activate oven lockout setting.
OVEN LOCKOUT — Used to activate oven lockout setting.
STOP PAD— Used to clear any function previously entered except the time of day and minute timer. Press STOP to stop cooking. Also the STOP pad is used to activate oven lockout setting.
ADD 1 MINUTE PAD— Used to add 1 minute to the Timer Countdown. This feature works with the Kitchen Timer only and does not affect any cook time or start time functions.
UP and DOWN ARROW PADS— Used along with the function pads to select oven temperature, cook time, start time (when programming an automatic start time), time of day, clean time and minute timer.
OVEN INTERIOR LIGHT PAD— Used to turn oven interior light ON and OFF.
UPPER OVEN
Bake
Broil
Warm & Hold
Cook Time
Delay Start
Self Clean
LOWER OVEN
Bake
Warm & Hold
Cook Time
Delay Start
Self Clean
OVEN LOCKOUT
STOP
Timer Set/Off
Add 1 Minute
STOP
OVEN LOCKOUT

Note: The time of day **must** first be set in order to operate the oven.

To Set the Clock

The pad is used to set the clock. The clock may be set for 12 or 24 hour time of day operation. The clock has been preset at the factory for the 12 hour operation. When the appliance is first plugged in, or when the power supply to the appliance has been interrupted, the time in the display will flash.
See instructions below to set the clock.

To set the clock

1. Press pad. "**CLO**" and the current time of day will appear in the display.
2. Press or pad to set the correct time of day. Wait 5 seconds to accept the change or press **Stop** pad to reject the change. The new time of day will appear in the display.

Bake Mode Temperature Visual Display

Your oven is equipped with a temperature visual display. When a cooking mode is set, the actual temperature will be shown in the display and will rise as the unit preheats. When the unit has reached its target temperature, a chime will sound to remind you to place the food in the oven. This feature is active in the Bake mode only.

Setting Oven Controls

Changing Between 12 or 24 Hour Time of Day Display

1. Press and hold pad for 6 seconds. "**CLO**" and the current time of day will appear in the display. A beep will sound and "**12h**" or "**24h**" will appear in the display.
2. Press ^ or v pad to switch between the 12 and 24 hour time of day display. The display will show either "**12h**" or "**24h**".
3. Wait 5 seconds to accept the change or press pad to reject the change.
4. Reset the correct time as described previously in **To set the Clock**. Please note that if the 24 hour time of day mode was chosen, the clock will now display time from 0:00 through 23:59 hours.

To Set the Timer

The **Timer Set/Off** pad controls the Timer feature. The Timer serves as an extra timer in the kitchen that will beep when the set time has run out. It does not start or stop cooking. The Timer feature can be used during any of the other oven control functions, except during a self clean operation.

To set the Timer

1. Press **Timer Set/Off** pad. "**-- --**" will appear and "**TIMER**" will flash in the display.
2. Press ^ or v pad to set the desired time in the display. Wait 5 seconds and the time will begin to count down with the set time and "**TIMER**" will stay in the display.
3. When the set time has run out, "**End**" and "**TIMER**" will show in the display. The clock will beep 3 times every 7 seconds until **Timer Set/Off** pad is pressed.

To cancel the Timer before the set time has run out: Press **Timer Set/Off** pad. The display will return to the time of day.

To Set Add 1 Minute Feature

The **Add 1 Minute** pad is used to set the Add 1 Minute feature. When the **Add 1 Minute** pad is pressed, 1 minute is added to the Kitchen Timer feature if this feature is already active. If the Kitchen Timer feature is not active and the **Add 1 Minute** pad is pressed, the Kitchen Timer feature will become active and will begin counting down from 1 minute.

Temperature Conversion (Fahrenheit/Celsius)

The **Broil** pad controls the Fahrenheit or Celsius temperature display modes. The oven control can be programmed to display temperatures in Fahrenheit or Celsius. The oven has been preset at the factory to display in Fahrenheit. Note: both ovens will be changed at the same time.

To change display from Fahrenheit to Celsius or Celsius to Fahrenheit

1. Press **Broil** pad and hold for 6 seconds. A beep will sound, "**---**" will appear and "**BROIL**" will flash in the display. After 6 seconds a beep will be heard and "**F**" or "**C**" will appear in the display. If "**F**" appears, the display is set to show temperatures in Fahrenheit. If "**C**" appears, the display is set to show temperatures in Celsius.
2. Press ^ or v pad to switch between Fahrenheit or Celsius display modes. The display will show either "**F**" or "**C**".
3. Wait 5 seconds to accept the change or press **Stop** pad to reject the change.

For a silent control panel

The **Delay Start** pad controls the Silent Control Panel feature. The Silent Control Panel feature allows the oven control to be operated without sounds or beeps whenever necessary. If desired the control can be programmed for silent operation and later returned to operating with all the normal sounds and beeps.

To change control from normal sound operation to silent control operation

1. Press and hold **Delay Start** pad for 6 seconds. A beep will sound, "**-- --**" will appear, "**DELAY**" will flash in the display. After 6 seconds, a beep will sound and "**SP**" (speaker) or "**- -**" will appear in the display.
2. Press ^ or v pad to switch between normal sound operation and silent operation mode. If "**SP**"**0** appears, the control will operate with normal sounds and beeps. If "**- -**" appears, the control is in the silent operation mode.
3. Wait 5 seconds to accept the change or press **Stop** pad to reject the change.

Note: The control will always beep at the end of a minute timer and will beep when a set temperature has been reached, even if the control is set to silent operation.

To Operate the Oven Light(s)

The interior oven light(s) will automatically turn ON when the oven door is opened. Press to turn the interior light(s) ON and OFF whenever the door is closed.

Setting Oven Controls

Note: The time of day **must** first be set in order to operate the oven.

To Set or Change the Temperature for Baking

The **Bake** pad controls normal baking. The oven can be programmed to bake at any temperature from 170°F to 550°F.

To Set the Controls for Normal Baking

1. Arrange interior oven racks.
2. Press **Bake** pad, "**- - -**" will appear, "**BAKE**" will flash in the display.
3. Press ^ or v pad to set the desired temperature. The desired temperature will appear and "**BAKE**" continue flashing in the display.
4. Wait 5 seconds. "**BAKE**" will stop flashing, the oven icon and the actual oven temperature will appear in the display. A beep will sound once the oven temperature reaches the desired baking temperature.
5. Place food in oven

Pressing **Stop** pad will cancel the Bake feature at any time.

To Change the Oven Temperature after Baking has Started

1. After the oven has already been set to bake and the oven temperature needs to be changed, press **Bake** pad. The current setting will appear and "**BAKE**" start flashing in the display.
2. Press ^ or v pad to increase or decrease the set temperature.
3. Wait 5 seconds. "**BAKE**" will stop flashing and remain in the display. A beep will sound once the oven temperature reaches the desired baking temperature.

Note: If the oven was recently heated from prior cooking and has remained heated, the bake burner symbol may not show in the display immediately and a beep will sound to show the temperature has already been reached.

Oven Baking tips: Dark or dull pans absorb more heat than shiny bakeware resulting in darker browning. It may be necessary to reduce the oven temperature to prevent over browning of some foods. Dark pans are recommended for pies. Shiny pans are recommended for cakes, cookies and muffins. Insulated pans may increase baking times.

To Set Control for Continuous Bake or 12 Hour Energy Saving

The **Timer Set/Off** pad controls the Continuous Bake or 12 Hour Energy Saving Features. The oven control has a factory preset built-in 12 Hour Energy Saving feature that will shut off the oven if the oven control is left on for more than 11 hours and 59 minutes. The oven can be programmed to override this feature for Continuous Baking.

To set control for continuous baking:

1. Press and hold **Timer Set/Off** pad for 6 seconds. A beep will sound, "**-- --**" will appear and **TIMER** will flash in the display. After 6 seconds, "**12h**" or "**- -h**" will appear in the display and the control will beep once.
2. Press ^ or v pad to switch between the 12 Hour Energy Saving and continuous bake features. Note: "**12h**" in the display indicates the control is set for the 12 Hour Energy Saving mode and "**- -h**" indicates the control is set for the Continuous Bake feature.
3. Wait 5 seconds to accept the change (display will return to time of day) or press **Stop** pad to reject the change.

To Set Control for Oven Lockout

The 3 OVEN LOCKOUT pad controls the Oven Lockout feature. The Oven Lockout feature automatically locks the oven door and prevents the oven from being turned on. It does not disable the clock, Kitchen Timer or the interior oven lights. The ovens can be locked individually.

To activate the Oven Lockout feature

Make sure the oven door is closed and the oven is turned OFF. Press and hold 3 OVEN LOCKOUT pad for 3 seconds. After 3 seconds a beep will sound, "**DOOR**", "**LOCKED**" will flash, "**Loc**" and 🔒 will appear in the display. Once the oven door is locked the "**DOOR**" and "**LOCKED**" indicator will stop flashing and remain in the display.

To reactivate normal oven operation

Press and hold 3 OVEN LOCKOUT pad for 3 seconds. A beep will sound. The oven icon, "**LOC**" and 🔒 will disappear from the display. "**DOOR**" and "**LOCKED**" will flash in the display until the oven door has completely unlocked. The appliance is again fully operational. Note: Because you can set the oven lockout individually, one oven can be used when the other one is locked out.

Setting Oven Controls

To Set the Timed Bake Feature

The **Cook Time** pad controls the Timed Bake feature. Timed Bake allows the oven to be set to cook for a specific length of time and shut off automatically. The oven will shut off and will beep when the countdown is finished. This feature can be used with Bake mode.

To Program the Oven to Begin Baking Immediately and To Shut Off Automatically (Timed Bake):

1. Be sure that the clock shows the correct time of day.
2. Arrange interior oven rack(s) and place the food in the oven.
3. Press **Bake** pad, "**BAKE**" will flash and "**- - -**" will appear in the display.
4. Press ^ or v pad to set the desired temperature. "**BAKE**" will continue to flash and desired temperature will appear in the display.
5. Wait 5 seconds, "**BAKE**" stop flashing and remain in the display.
6. Press **Cook Time** pad. "**TIMED**" start flashing and "**-- --**" will appear in the display.
7. Press the ^ or v pad until the desired baking time appears in the display.
   Note: Baking time can be set for any amount of time between 1 minute to 11 hours and 59 minutes.
8. Wait 5 seconds, the display returns to the time of day.

Note: After the Timed Bake feature has been activated, press **Cook Time** pad to display the bake time remaining in the Timed Bake mode. Once Timed Bake has started baking, a beep will sound when the oven temperature reaches the set temperature.

Press **Stop** pad when baking has finished or at any time to cancel the Timed Bake feature.

When the set bake time runs out:

1. "**End**" will appear in the display and the oven will shut off automatically.
2. The control will beep 3 times. The control will continue to beep 3 times every 30 seconds until **Stop** pad is pressed.

To Set the Delayed Bake Feature

The **Delay Start** pad controls the Delayed Bake feature. The automatic timer of the Delayed Bake will turn the oven **ON** at the time you select in advance. **Note:** If your clock is set for normal 12 hour display mode the Delayed Bake can never be set to start more than 12 hours in advance. If a 12-24 hours delay is needed, set the control for 24 hours time of day display mode.

To Program Oven for a Delayed Start Time:

1. Be sure that the clock is set with the correct time of day.
2. Arrange interior oven rack(s) and place the food in the oven.
3. Press **Bake** pad. "**BAKE**" will flash and "**- - -**" will appear in the display.
4. Press ^ or v pad until the desired temperature appears. "**BAKE**" will continue to flash and the desired temperature will appear in the display.
5. Wait 5 seconds, "**BAKE**" will stop flashing and remain in the display and the current temperature is shown.
6. Press **Delay Start** pad. "**DELAY**" start flashing and "**-- --**" will appear in the display.
7. Press the ^ or v pad until the desired start time appears in the display.
8. Wait 5 seconds, the current time of day will appear in the display.

Note: If it is desired to have the oven shut off automatically after a set time; enter a **Cook Time** at this step.

9. When the desired start time is reached, the oven icon will appear in the display and the oven will start to bake at the previously selected temperature.

Press **Stop** pad when baking has completed or at any time to cancel the Delayed Bake feature.

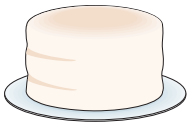
⚠ CAUTION Use caution with the Timed Bake and Delayed Start features. Foods that can easily spoil such as milk, eggs, fish, meat or poultry, should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when cooking is completed.

Setting Oven Controls

Oven Baking

For best cooking results, heat the oven before baking cookies, breads, cakes, pies or pastries, etc. There is no need to preheat the oven for roasting meat or baking casseroles.

The cooking times and temperatures needed to bake a product may vary slightly from your previously owned appliance.

Baking Problems and Solutions Chart		
Baking Problems	**Causes**	**Corrections**
Cookies and biscuits burn on the bottom.	• Cookies and biscuits put into the oven before the preheating time is completed. • Rack position too low. • Oven rack overcrowded. • Dark pan absorbs heat too fast.	• Allow oven to preheat to the selected temperature before placing food in oven. • Use proper rack position for baking needs. • Choose pan sizes that will permit 2" to 4" (5.1cm to 10.2cm) of air space on all sides when placed in the oven. • Use a medium-weight aluminum baking sheet.
Cakes too dark on top or bottom.	• Cakes put into the oven before preheating time is completed. • Rack position too high or low. • Oven too hot.	• Allow oven to preheat to the selected temperature before placing food in the oven. • Use proper rack position for baking needs. • Set oven temperature 25°F/12°C lower than recommended.
Cakes not done in the center.	• Oven too hot. • Incorrect pan size. • Pan not centered in oven.	• Set oven temperature 25°F/12°C lower than recommended. • Use pan size suggested in recipe. • Use proper rack position and place pan so there is 2" to 4" (5.1cm to 10.2cm) of space on all sides of pan.
Cakes not level.	• Range not level. • Pan too close to oven wall or rack overcrowded. • Pan warped.	• Place a marked glass measuring cup filled with water on the center of the oven rack. If the water level is uneven, refer to the installation instructions for leveling the range. • Be sure to allow 2" to 4" (5.1cm to 10.2cm) of clearance on all sides of each pan in the oven. • Do not use pans that are dented or warped.
Foods not done when cooking time is up. 	• Oven too cool. • Oven overcrowded. • Oven door opened too frequently.	• Set oven temperature 25°F/12°C higher than suggested and bake for the recommended time. • Be sure to remove all pans from the oven except the ones to be used for baking. • Open oven door only after shortest recommended baking time.

Setting Oven Controls

Broil

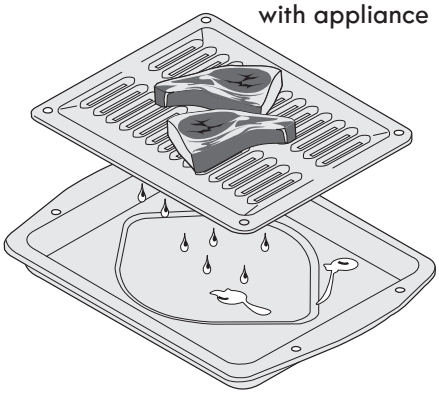
Broiling is a method of cooking tender cuts of meat by direct heat under the broil burner of the oven. Be sure you center your broiler pan directly under the broil element for best results. Arrange oven rack while oven is still cool, position the rack as needed.

Note: Broil function is available with the upper oven only.

Note: The broiler pan and insert are not supplied with this appliance. To purchase them, call Sears at 1-800-4-MY-HOME (1-800-469-4663) and order broiler pan kit 5304442087.

⚠ WARNING Should an oven fire occur, close the oven door and turn off the oven. If the fire continues, throw baking soda on the fire or use a fire extinguisher. **DO NOT** put water or flour on the fire. Flour may be explosive and water can cause a grease fire to spread and cause personal injury.

Not supplied with appliance



Note: Broiler pan and its insert allow dripping grease to drain and be kept away from the high heat of the broiler. **DO NOT** use the pan without its insert. **DO NOT cover the insert with foil.** The exposed grease could ignite.

To set the oven to broil

1. Arrange the interior oven rack.
2. Press **Broil** pad. "**---**" will appear and "**BROIL**" will flash in the display.
3. Press ^ or v until the desired broiling temperature appears in the display.
4. Wait 5 seconds, "**BROIL**" will stop flashing and the oven icon will appear in the display. The oven will begin to broil. The desired temperature will stay in the display.
5. Preheat the broil burner for 5 minutes.
6. Place your broiler pan insert on your broiler pan. Then place the food on the broiler pan insert. **DO NOT** use your broiler pan without the insert. **DO NOT** cover your broiler insert with foil. The exposed grease could ignite.
7. Place your broiler pan on the rack. Be sure to center your broiler pan directly under the broiler burner. **Make sure the oven door is closed when broiling**.

Note: Leaving open the oven door for a minute or longer while broiling will cause the electronic controls to prompt "d-0" and it will beep to remind you to close the door. If the oven door is not closed after another 30 seconds, the controller will cancel the broiling. When the oven door is finally closed, the controller will resume the broil operation at the temperature that was previously set and this will reappear in the display (Fig. 2)

8. Broil on one side until food is browned; turn and cook on the second side. Season and serve. **Note:** Always pull the rack out to the stop position before turning or removing food.
9. To cancel broiling press **Stop** pad.

Note: The broil temperature setting may be changed at any time.

Preheating

For best searing preheating the broiler 5 minutes before placing the food under the broiler, especially for meats (Remove your broiler pan before preheating. Foods will stick if placed on hot metal.) To preheat, set the control(s) to BROIL as instructed in this Use and Care Guide.

Determine Broiling Times

Broiling times vary, so watch the food closely. Time not only depends on the distance from burner, but on the thickness and aging of meat, fat content and doneness preferred. The first side usually requires a few minutes longer than second. Frozen meats also require additional time.

Broiler Clean-Up Tips (broiler pan not supplied with appliance)

To make cleaning easier, line the bottom of the broiler pan with aluminum foil. DO NOT cover the broiler grid with foil. To prevent grease from baking on, remove the broiler pan from the oven as soon as cooking is completed. Use hot pads because the broiler pan is extremely hot. Pour off grease. Soak the pan in HOT, soapy water.

Clean the broiler pan as soon as possible after each use. If necessary, use soap-filled steel wool pads. Heavy scouring may scratch the grid.

Setting Oven Controls

To Set the Sabbath Feature (for use on the Jewish Sabbath & Holidays)

The **Cook Time** and **Delay Start** pads are used to set the Sabbath feature. The Sabbath feature may only be used with the **Bake** pad. The oven temperature may be set higher or lower after setting the Sabbath feature (the oven temperature adjustment feature should be used only during Jewish Holidays), however the display will not visibly show or provide any audible tones indicating whether the change occurred correctly. Once the oven is properly set using Bake with the Sabbath feature active, the oven will remain continuously ON until cancelled. This will override the factory preset 12-Hour Energy Saving feature.

If the oven light will be needed during the Sabbath, press (💡) before activating the Sabbath feature.

Once the oven light is turned ON and the Sabbath feature is active, the oven light will remain ON until the Sabbath feature is turned OFF. If the oven light needs to be OFF, be sure to turn the oven light OFF before activating the Sabbath feature.

IMPORTANT NOTES: It is not advised to attempt to activate any other program feature other than **BAKE** while the Sabbath feature is active. ONLY the following key pads will function after setting the Sabbath feature; ^, v, **Bake** & **Stop**. **ALL OTHER KEYPADS** will not function once the Sabbath feature is properly activated.

To Program the Oven to Begin Baking Immediately and to Activate the Sabbath Feature:

1. Be sure that the clock is set with the correct time of day.
2. Place the food in the oven.
3. Press **Bake**. "**---**" will appear, "**BAKE**" will flash in the display.
4. Press the ^ or v pad until the desired temperature appears. "**BAKE**" will flash in the display.
5. Wait 5 seconds, "**BAKE**" stop flashing, the oven icon and the actual oven temperature will appear in the display.
6. If you desire to set the oven control for a **Timed Bake** or **Delayed Start Bake** do so at this time. If not, skip this step and continue to step 8. Refer to the **Timed Bake** (complete steps 6-8) / **Delayed Start Bake** (complete steps 6-8) section for complete instructions. Remember the oven will shut down after using **Timed Bake** or **Delayed Timed Bake** and therefore may only be used once during the Sabbath/Jewish Holidays. The maximum **Delayed Timed Bake** time is 11 hours & 59 minutes.
7. The oven will turn ON and begin heating.
8. Press and hold both the **Cook Time** and **Delay Start** pads for at least 3 seconds. **SAb** will appear in the display. Once SAb appears in the display the oven control will no longer beep when a keypad is pressed or display any further changes. The oven is properly set for the Sabbath feature.
   Note: You may change the oven temperature once baking has started by pressing **Bake** pad, and the ^ or v pads for the temperature you want (for Jewish Holidays only). Remember that **the oven control will no longer beep when a keypad is pressed or display any further changes** once the oven is set for the Sabbath feature.
9. The oven may be turned OFF at any time by first pressing **Stop** pad (this will turn the oven OFF).
10. To turn off the Sabbath mode, press and hold both the **Cook Time** and **Delay Start** pads for at least 3 seconds.

Should you experience a power failure or interruption, the oven will shut off. When power is returned the oven will not turn back on automatically. If your food was nearly fully cooked, you may allow the trapped heat in the oven to finish the cooking process. Otherwise, you should remove the food when the power failure occurs, because you may only start the oven once during the Sabbath/Jewish Holidays.

After the Sabbath observance turn OFF the Sabbath feature by pressing **Cook Time** and **Delay Start**. **SAb** will disappear from the display and the oven may be used with all normal functions.

For further assistance, guidelines for proper usage, and a complete list of models with the Sabbath feature, please visit the web at **http:\\www.star-k.org.**

Setting Oven Controls

Setting the Warm & Hold™ Feature

The **Warm & Hold** pad turns ON the Warm & Hold feature and will maintain an oven temperature of 170°F (76°C). The **Warm & Hold** feature will keep oven baked foods warm for serving up to 3 hours after cooking has finished. After 3 hours the Warm & Hold feature will shut the oven OFF automatically. The Warm & Hold feature may be used without any other cooking operations or can be used after cooking has finished using **TIMED BAKE** or **DELAY TIMED BAKE. Do not** use the Warm & Hold feature to heat cold food.

To set Warm & Hold:

1. Arrange interior oven racks and place food in oven.
2. Press **Warm & Hold** pad. "**WARM**" will flash and "**- - -**" will appear in the display.

   Note: If no pad is touched within 25 seconds the request to turn ON Keep Warm feature will be cancelled.
3. Press the ^ or v pad, "**WARM**" will stop flashing, "**HLd**" and the oven icon will appear in the display.
4. To turn the Keep Warm OFF at any time press **Stop** pad.
   Note: The Keep Warm feature will automatically turn OFF after 3 hours.

To set Warm & Hold to turn ON automatically:

1. Arrange interior oven racks and place food in oven. Set the oven properly for **Timed Bake or Delayed Timed Bake**.
2. Press **Warm & Hold** pad. "**WARM**" will flash and "**- - -**" will appear in the display.
   Note: If no pad is touched within 25 seconds the request to turn ON the Keep Warm feature and all functions previously programmed will be cleared.
3. Press the ^ or v pad, "**WARM**" will stop flashing and remain in the display. Also temperature will appear in the display.
4. When the Time Bake has finished, the keep warm mode will turn ON automatically. The desired temperature, "**BAKE**" and "**TIMED**" will disappear. "**HLd**" will appear. The oven icon will remain in the display.
   Note: The Keep Warm feature will automatically turn OFF after 3 hours.

Pressing **Stop** pad at any time will stop all oven baking operations.

Adjusting the Oven Temperature

Your oven thermostat has been precisely set at the factory. This setting may differ from your previous oven, however, so your recipe times may not give you the results you expect. If you think that the oven is cooking too hot or cool for your recipe times, you can adjust the thermostat so that the oven cooks hotter or cooler than the temperature displayed.
Note: Upper and lower oven can be adjusted independently.

To Adjust Oven Temperature:

1. Press and hold upper or lower oven **Bake** pad for 6 seconds. The preset adjustment number will appear and "**UPPER**" or "**LOWER**" will flash in the display.
2. To increase the temperature, use the ^ pad to enter the desired change. The temperature may be increased as much as 35°F (19°C). To decrease the temperature, use the v pad to enter the desired change. The temperature may be decreased as much as 35°F (19°C).
3. There will be a 5 second wait while the controls accept the change, and then the display will return to the time of day. Before moving on to any other oven function, press the **Stop** pad if you want to immediately reject the accepted change.

Note: Oven temperature adjustment made will not change the Broil and the Self-Cleaning feature temperatures.

Self-Cleaning

⚠ CAUTION During the self-cleaning cycle, the outside of the range can become very hot to the touch. DO NOT leave small children unattended near the appliance.

⚠ CAUTION The health of some birds is extremely sensitive to the fumes given off during the self-clean cycle of any range. Move birds to another well ventilated room.

⚠ CAUTION DO NOT line the oven walls, racks, bottom or any other part of the appliance with aluminum foil. Doing so will destroy heat distribution, produce poor baking results and cause permanent damage to the interior (aluminum foil will melt to the interior surface of the oven).

⚠ CAUTION **DO NOT** force the oven door open. This can damage the automatic door locking system. Use caution when opening the door after the Self-Cleaning cycle is completed. The oven may still be VERY HOT.

Note: See additional cleaning information for the oven door in the **General Care & Cleaning** section.

⚠ CAUTION The broil burner may appear to have cooled after they have been turned OFF. **The burners may still be hot** and burns may occur if these burners are touched before they have cooled sufficiently.

Self-Cleaning Oven

A Self-Cleaning oven cleans itself with high temperatures (well above cooking temperatures) which eliminate soils completely or reduces them to a fine powdered ash you can wipe away with a damp cloth.

Adhere to the following cleaning precautions:

- Allow the oven to cool before cleaning.
- Wear rubber gloves when cleaning any exterior parts of the oven manually.
- **DO NOT** use oven cleaners or oven protective coatings in or around any part of the oven interior.
- **DO NOT** clean the oven door gasket. The woven material of the oven door gasket is essential for a good seal. Care should be taken not to rub, damage or remove the gasket.
- **DO NOT** use any cleaning materials on the oven door gasket. Doing so could cause damage.
- **Remove all utensils and any aluminum foil. These items cannot withstand high cleaning temperatures.**
- **Porcelain Coated Racks:** Some ovens come with lubricated porcelain oven racks, which can remain in the oven during the self-clean cycle. Do not clean this vegetable oil lubrication off the racks. It is important that the sides of the oven racks always have a light coating of vegetable oil. To maintain optimal rack performance, re-apply a thin layer of vegetable oil to the sides of the rack after every self-clean cycle or when the rack becomes difficult to slide.
- **Chrome Oven Racks:** Some models come with chrome oven racks, which have to be removed from the oven during the self-clean cycle or else their finish will turn dull and their color slightly blue. If left in, after the cycle is complete and the oven has cooled, rub the sides of the oven racks with wax paper or a cloth containing a small amount of salad oil (this will make the racks glide easier into the rack position). Clean chrome oven racks by using a mild cleaner following manufacturer's instructions. Rinse with clean water and dry.
- Before starting the Self-Cleaning cycle, hand clean any soil from the oven frame, the door liner outside the oven door gasket, and the small area at the front center of the oven. These surfaces are not in the self-cleaning area. Clean with soap and water. Burned-on residue can be cleaned off with a stiff nylon brush and water or nylon scrubber. DO NOT hand clean the oven door gasket or it will be permanently damaged.

Self-Cleaning

What to Expect during Cleaning

While the oven is in operation, the oven heats to temperatures much higher than those used in normal cooking. Sounds of metal expansion and contraction are normal. Odor is also normal as the food soil is being removed. Smoke may appear through the oven vent.

If heavy spillovers are not wiped up before cleaning, they may flame and cause more smoke and odor than usual. This is normal and safe and should not cause alarm. If available, use an exhaust fan during the self-cleaning cycle.

Self-Clean Cycle time length

For satisfactory results, use a 2 hour Self-Clean cycle for **light soils** and a 3 hour cycle for **average** or a 4 hour cycle for **heavy soils. NOTE:** The kitchen area should be well ventilated using an open window, ventilation fan or exhaust hood during the Self-Clean cycle. This will help eliminate the normal odors associated with the Self-Clean cycle.

⚠ CAUTION To avoid possible burns use care when opening the oven door after the Self-Cleaning cycle. Stand to the side of the oven when opening the door to allow hot air or steam to escape.

⚠ CAUTION DO NOT force the oven door open. This can damage the automatic door locking system. Use caution and avoid possible burns when opening the door after the Self-Cleaning cycle has completed. The oven may still be VERY HOT.

To Set the Controls for a Self-Clean Cycle or a Delayed Start Self-Clean Cycle:

(**Note:** If you do not want to set a **Delayed** Self-Clean Cycle, skip steps 2 & 3.)

1. Be sure that the clock is set with the correct time of day and the oven door is closed.
2. Press **Delay Start** pad. "**DELAY**" will flash.
3. Press and hold the ^ pad to scroll to the time to start the delayed Self-Clean cycle. Release the pad when the desired time is displayed.
4. Press **Self Clean** or **Flex Clean** (some models). "**CLN - - - -**" appears in the display.
5. Press the ^ or v once. "3 00" appears in the display for a 3 hour cycle. To change to a 2 hour cycle press v. "2 00" appears in the display or to select a 4 hour cycle press ^. "4 00" appears in the display.
   As soon as the controls are set, the motor driven lock will begin to close automatically and the "DOOR" and "LOCKED" indicator light will appear. **DO NOT** open the oven door while the light is flashing (it takes about 15 seconds for the oven door to lock).
6. "**CLn**" will appear in the display during the Self-Clean cycle and the "DOOR" and "LOCKED" light will glow until the Self-Cleaning cycle is complete or cancelled and the oven temperature has cooled.

When the Self-Clean Cycle is Completed:

1. "**Hot**" will appear in the display window and the "Clean" and "DOOR" and "LOCKED" light will continue to glow.
2. Once the oven has cooled down for about 1 HOUR and the "DOOR" and "LOCKED" light has gone out, the oven door can be opened.

NOTE: When the oven is cool, wipe away any residue or powdered ash with a damp cloth or paper towel.

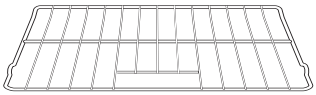
Stopping or Interrupting a Self-Cleaning Cycle

If it becomes necessary to stop or interrupt a Self-Cleaning cycle:

1. Press **Stop.**
2. "**Hot**" will appear in the display window, "DOOR" and "LOCKED" light will continue to glow.
3. Once the oven has cooled down for about 1 HOUR and the "DOOR" and "LOCKED" light has gone out, the oven door can be opened.
4. Restart the Self-Clean cycle once all conditions have been corrected.

General Care & Cleaning

Before cleaning any part of the oven, be sure all controls are turned OFF and the oven is COOL. REMOVE SPILLOVERS AND HEAVY SOILING AS SOON AS POSSIBLE. REGULAR CLEANINGS NOW WILL REDUCE THE EXTENT AND DIFFICULTY OF MAJOR CLEANING LATER.

Surfaces	How to Clean
Aluminum (Trim Pieces) & Vinyl	Use hot, soapy water and a cloth. Dry with a clean cloth. Do not scour or use all-purpose cleaners, ammonia, powdered cleaners or commercial oven cleaner. They can scratch and discolor aluminum.
Painted and Plastic Control Panel, Body Parts, and Decorative Trim	For general cleaning, use hot, soapy water and a cloth. For more difficult soils and built-up grease, apply a liquid detergent directly onto the soil. Leave on soil for 30 to 60 minutes. Rinse with a damp cloth and dry. **DO NOT** use abrasive cleaners on any of these materials; they can scratch. To remove control knobs, turn to the OFF position; grasp firmly and pull straight off the shaft. To replace knobs after cleaning, line up the flat sides of both the knob and the shaft; then push the knob into place.
Stainless Steel, Chrome Control Panel, Decorative Trim	Before cleaning the control panel, turn all controls to OFF and remove the control knobs. To remove, pull each knob straight off the shaft. Clean using hot, soapy water and a dishcloth. Rinse with clean water using a dishcloth. Be sure to squeeze excess water from the cloth before wiping the panel; especially when wiping around the controls. Excess water in or around the controls may cause damage to the appliance. To replace knobs after cleaning, line up the flat sides of both the knob and the shaft; then push the knob into place. Clean **stainless steel** with hot, soapy water and a dishcloth. Rinse with clean water and a cloth. **Do not use cleaners with high concentrations of chlorides or chlorines.** Do not use harsh scrubbing cleaners. Only use kitchen cleaners that are especially made for cleaning stainless steel. Always be sure to rinse the cleaners from the surface as bluish stains may occur during heating that cannot be removed.
Porcelain Enamel Broiler Pan and Insert (some models), Door Liner, Body Parts	Gentle scouring with a soapy scouring pad will remove most spots. Rinse with a 1:1 solution of clear water and ammonia. If necessary, cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse with clean water and a damp cloth, and then scrub with a soap-filled scouring pad. Rinse and wipe dry with a clean cloth. Remove all cleaners or the porcelain may become damaged during future heating. **DO NOT** use spray oven cleaners on the cooktop.
Oven Racks 	**Porcelain Coated Racks:** Some ovens come with lubricated porcelain oven racks, which can remain in the oven during the self-clean cycle. Do not clean this vegetable oil lubrication off the racks. It is important that the sides of the oven racks always have a light coating of vegetable oil. To maintain optimal rack performance, re-apply a thin layer of vegetable oil to the sides of the rack after every self-clean cycle or when the rack becomes difficult to slide. **Chrome Oven Racks:** Some models come with chrome oven racks, which have to be removed from the oven during the self-clean cycle or else their finish will turn dull and their color slightly blue. If left in, after the cycle is complete and the oven has cooled, rub the sides of the oven racks with wax paper or a cloth containing a small amount of salad oil (this will make the racks glide easier into the rack position). Clean chrome oven racks by using a mild cleaner following manufacturer's instructions. Rinse with clean water and dry.
Oven Door 	Use soap & water to thoroughly clean the top, sides and front of the oven door. Rinse well. You may use a glass cleaner on the outside glass of the oven door. **DO NOT** immerse the door in water. **DO NOT spray or allow water or the glass cleaner to enter the door vents.** **DO NOT** clean the oven door gasket. The oven door gasket is made of a woven material, on Self-Cleaning models, which is essential for a good seal. Care should be taken not to rub, damage or remove this gasket.

General Care & Cleaning

Cleaning the Cooktop, Burner Heads, Caps & Grates

The cooktop is designed to make cleaning easier. Because the gas Burners are sealed, cleanups are easy when spillovers are cleaned up immediately.

The cooktop, Burner Heads and Caps should be routinely cleaned. Keeping the Burner Head Ports clean will prevent improper ignition and an uneven flame. Refer to the following instructions:

THE COOKTOP IS NOT REMOVABLE. Do not attempt to remove or lift the cooktop.

⚠ CAUTION Use caution when replacing the Burner Caps so the Electrodes are not damaged. This may cause a delayed ignition or prevent the burner from igniting.

⚠ CAUTION Any additions, changes or conversions required in order for this appliance to perform satisfactorily must be made by Sears Service. Call **1-800-4-MY-HOME®** (See back cover).

Do not remove any parts from the cooktop until they have completely cooled and are safe to handle. Do not operate the surface Burners without the Burner Caps and Burner Heads properly in place.

To Clean the surface Burner Caps and Burner Heads- Use a soap-filled scouring pad or a mild cleanser to clean the surface Burner Caps. The ports (or slots) around the Burner Heads must be routinely checked. If residue remains in these ports (or slots), use a small-gauge wire or needle to clean the slots or holes. For proper flow of gas and ignition of the burner— **DO NOT ALLOW SPILLS, FOOD, CLEANING AGENTS OR ANY OTHER MATERIAL TO ENTER THE GAS OPENING. ALWAYS** keep the surface Burner Caps in place whether or not the gas Burners are in use.

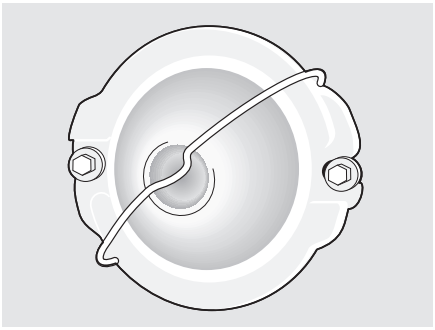
To Clean the Burner Grates- Be sure burners and grates are cool before you place your hand, a pot holder, cleaning cloths or other material on them. The cast iron burner grates can be washed in hot soapy water. Rinse thoroughly and dry the grates with a cloth - don't put them on the cooktop while still wet. Be sure the grates are positioned securely over the burners. To remove burned on food, place the grates in a covered container or plastic bag. Add 1/4 cup ammonia and soak for 30 minutes. Wash, rinse well and dry. An abrasive cleaner can be used for stubborn stains.

To Clean the Cooktop and contoured areas of the cooktop- If a spill occurs on the porcelain cooktop, blot up spill with an absorbent cloth. Rinse with a clean, damp cloth and wipe dry. Do not use harsh abrasive cleaners on the cooktop. They can scratch the porcelain. Completely rinse any mild cleaners used from the surface or the porcelain cooktop may become damaged during future heating. DO NOT use spray oven cleaners on the cooktop.

Care and cleaning of stainless steel (Stainless steel models only)

Some models are equipped with stainless steel exterior parts. Special care and cleaning are required for maintaining the appearance of stainless parts. Please refer to the table provided at the beginning of the General Care & Cleaning section in this Use & Care Guide.

Changing the Oven Light



On some models an interior oven light will turn on automatically when the oven door is opened. The oven light may be turned on when the door is closed by pushing ⎔ located on the control panel. On some models, the lamp is covered with a glass shield held in place by a wire holder. **THE GLASS SHIELD MUST BE IN PLACE WHENEVER THE OVEN IS IN USE.**

To replace the light bulb:
CAUTION: BE SURE THE OVEN IS COOL.

1. Turn the power off at the main source.
2. Wear a leather-faced glove for protection against possible broken glass.
3. Replace bulb with 40-watt appliance bulb only.
4. For models with glass shield, press holder on one side to release glass shield, change bulb and be sure to replace the glass shield.

General Care & Cleaning

Removing and Replacing the Lift-Off Oven Door

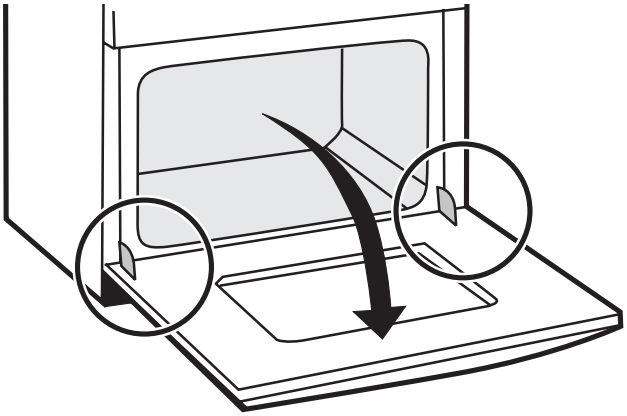
⚠ CAUTION The door is heavy. For safe, temporary storage, lay the door flat with the inside of the door facing down.

Most oven doors contain glass that can break.
Read the following recommendations:

1. Do not close the oven door until all the oven racks are fully in place.
2. Do not hit the glass with pots, pans, or any other object.
3. Scratching, hitting, jarring or stressing the glass may weaken its structure causing an increased risk of breakage at a later time.

To Remove Oven Door:

1. Open oven door completely (horizontal with floor - See Figure 1).



Door Hinge locations with oven door fully open
Figure 1

2. Pull the door hinge locks on both left and right door hinges down from the oven frame completely towards the oven door (See Figure 2). A tool such as a small flat-blade screwdriver may be required.

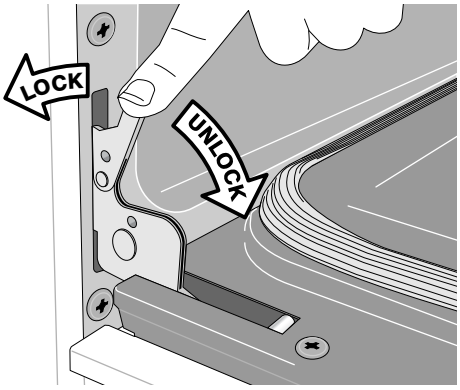


Figure 2

3. Firmly grasp both sides of oven door along the door sides (Do not use the oven door handle - See Figure 3).

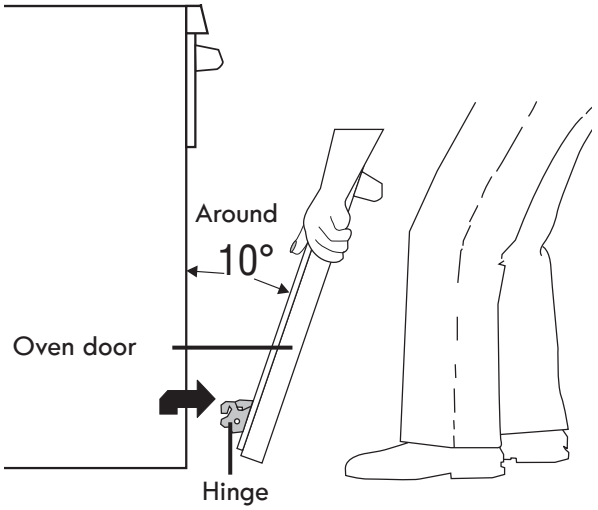


Figure 3

4. Close the door to the broil stop position (the oven door will stop into this position just before fully closing).

5. With the oven door in the broil stop position, lift the oven door hinge arms over the roller pins located on each side of the oven frame (See Figure 4).

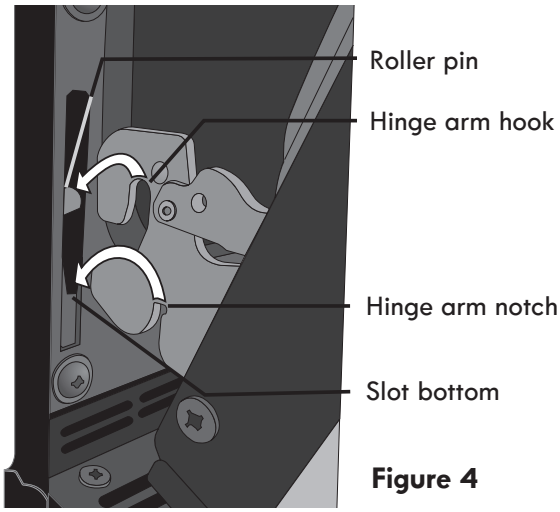


Figure 4

To Replace Oven Door:

1. Firmly grasp both sides of oven door along the door sides (Do not use the oven door handle - See Figure 3).

2. Holding the oven door at the same angle as the removal position, seat the hook of the hinge arm over the roller pins located on each side of the oven door frame (See Figure 4). The hook of the hinge arms must be fully seated onto the roller pins.

3. Fully open the oven door (horizontal with floor - See Figure 1).

4. Push the door hinge locks up towards and into the oven frame on both left and right oven door hinges (See Figure 2) to the locked position.

5. Close the oven door.

Before You Call

Solutions to Common Problems

Before you call for service, review this list. It may save you time and expense. The list includes common occurrences that are not the result of defective workmanship or materials in this appliance.

OCCURRENCE	POSSIBLE CAUSE/SOLUTION
Oven Control Beeps and Displays any F code error (example F11).	Electronic control has detected a fault condition. Press **STOP** to clear the display and stop the beeping. Reprogram the oven. If a fault reoccurs, record the fault number. Press **STOP** and call Sears or another qualified servicer.
"d-O" is displayed.	The door was left open and controls set for self-cleaning or broil cycle. Close the door.
Faulty installation. Range not leveled. Bad cooking results.	Place oven rack in center of oven.
	Place a level or a marked glass measuring cup filled with water on the center of the oven rack.
	If the water level is uneven, adjust the leveling legs of the unit (refer to the installation instructions for leveling the range).
	If the level is still uneven, contact an installing agent to adjust the cabinet cutout flooring.
	Kitchen cabinet misalignment may make oven appear to be not level. Be sure cabinets are square and level. Contact cabinet maker to correct problem.
Oven light does not work.	Burned-out or loose bulb. Follow the instructions under **Changing Oven Light** to replace or tighten the bulb.
Fan noise during cooking operation.	A cooling fan may automatically turn on and off to cool internal parts. This is normal, and the fan may continue to run even after oven is turned off.
Surface burners do not light.	Surface control knob has not been completely turned to LITE. Push in and turn the surface control knob to LITE until burner ignites and then turn the surface control knob to the desired flame size.
	Burner ports are clogged. Clean burners. See "Cleaning the Burner Grates, Burner Caps and Burner Heads" under General Cleaning.
	Range power is disconnected from outlet. Be sure cord is securely plugged into the outlet.
	Electrical power outage.
	Be sure the gas supply to the range is turned "ON".
Surface burner flame burns half way around.	Burner ports or slots are clogged. With the burner off, use a small-gauge wire or needle to clean ports or slots.
	Moisture is present after cleaning. Lightly fan the flame and allow the burner to operate until flame is full. Dry the burners thoroughly following instructions under General Cleaning.
Surface burner flame is orange.	Dust particles in main line. Allow the burner to operate a few minutes until flame turns blue.
	Salt air in coastal areas. A slightly orange flame is unavoidable.

Before You Call

Solutions to Common Problems

OCCURRENCE	POSSIBLE CAUSE/SOLUTION
Entire oven does not operate.	When the oven is first plugged in, or when the power supply to the oven has been interrupted, the display will flash. The oven cannot be programmed until the clock is set.
	Be sure electrical cord is securely connected into the electrical junction box.
	Cord/plug is not installed and/or connected. Cord is not supplied with oven. Contact Sears or another qualified servicer.
	Service wiring not complete. Contact Sears or another qualified servicer.
	Power outage. Check house lights to be sure. Call your local electric company.
	Short in cord/plug. Replace cord/plug.
	Controls are not set properly. See instructions under **Setting Oven Controls** to set the controls.
	House fuse has blown or circuit breaker has tripped immediately following installation. House fuse may not be fully engaged. Check fuse and screw or engage circuit breaker securely.
	House fuse has blown or circuit breaker has tripped after the oven has been installed and previously operating. Call Sears or another qualified servicer.
Oven smokes excessively during broiling.	Make sure the oven door is closed. Door should be closed during broiling.
	Meat too close to the broiler unit. Reposition the rack to provide more clearance between the meat and the broiler. Preheat broil burner for quick searing operation.
	Meat not properly prepared. Remove excess fat from meat. Slash remaining fatty edges to prevent curling, but do not cut into the lean.
	Grid on broiler pan wrong side-up. Grease does not drain into broiler pan. Always place the grid on the broiler pan with the ribs up and the slots down to allow grease to drip into the pan.
	Broiler pan used without grid or grid cover with foil. **DO NOT** use the broiler pan without the grid or cover the grid with foil.
	Oven needs to be cleaned. Grease has built up on oven surfaces. Regular cleaning is necessary when broiling frequently. Old grease or food spatters cause excessive smoking.
Poor baking results.	Many factors affect baking results. See **Baking** for hints, causes and corrections. See **Adjusting Oven Temperature.**
Self-cleaning cycle does not work.	Make sure the oven door is closed.
	Controls not set properly. Follow Self-Cleaning instructions in this Use & Care Guide.
	Self-cleaning cycle was interrupted. Stop time must be set 2-4 hours past the start time. Follow steps under "Stopping or Interrupting a Self-Cleaning Cycle" in this Use & Care Guide.
Soil not completely removed after self-cleaning cycle is completed.	Before starting the Self-Cleaning cycle, hand clean any soil from the oven frame, the door liner outside the oven door gasket, and the small area at the front center of the oven. These surfaces are not in the self-cleaning area. Clean with soap and water. Burned-on residue can be cleaned off with a stiff nylon brush and water or nylon scrubber. DO NOT hand clean the oven door gasket or it will be permanently damaged.
	Excessive spillovers in oven. Set the self-clean cycle for longer cleaning time.
Flames inside oven or smoke from vent.	Excessive spillovers in oven. This is normal, especially for high oven temperatures, pie spillovers or for large amounts of grease on bottom of oven. Wipe up excessive pie filling spillovers.

PROTECTION AGREEMENTS

Master Protection Agreements

Congratulations on making a smart purchase. Your new Kenmore® product is designed and manufactured for years of dependable operation. But like all products, it may require preventive maintenance or repair from time to time. That's when having a Master Protection Agreement can save you money and aggravation.

The Master Protection Agreement also helps extend the life of your new product. Here's what the Agreement* includes:

- ☑ **Parts and labor** needed to help keep products operating properly **under normal use**, not just defects. Our coverage goes **well beyond the product warranty.** No deductibles, no functional failure excluded from coverage – **real protection.**
- ☑ **Expert service** by a force of more than **10,000 authorized Sears service technicians**, which means someone you can trust will be working on your product.
- ☑ **Unlimited service calls and nationwide service,** as often as you want us, whenever you want us.
- ☑ **«No-lemon» guarantee** – replacement of your covered product if four or more product failures occur within twelve months.
- ☑ **Product replacement** if your covered product can't be fixed.
- ☑ **Annual Preventive Maintenance Check** at your request – no extra charge.
- ☑ **Fast help by phone** – we call it **Rapid Resolution** – phone support from a Sears representative on all products. Think of us as a «talking owner's manual».
- ☑ **Power surge protection** against electrical damage due to power fluctuations.
- ☑ **$250 Food Loss Protection** annually for any food spoilage that is the result of mechanical failure of any covered refrigerator or freezer.
- ☑ **Rental reimbursement** if repair of your covered product takes longer than promised.
- ☑ **10% discount** off the regular price of any non-covered repair service and related installed parts.

Once you purchase the Agreement, a simple phone call is all that it takes for you to schedule service. You can call anytime day or night, or schedule a service appointment online.

The Master Protection Agreement is a risk free purchase. If you cancel for any reason during the product warranty period, we will provide a full refund. Or, a prorated refund anytime after the product warranty period expires. Purchase your Master Protection Agreement today!

Some limitations and exclusions apply. For prices and additional information in the U.S.A. call 1-800-827-6655.

*** Coverage in Canada varies on some items. For full details call Sears Canada at 1-800-361-6665.**

Sears Installation Service

For Sears professional installation of home appliances, garage door openers, water heaters, and other major home items, in the U.S.A. or Canada call **1-800-4-MY-HOME®.**

Acuerdos maestros de protección

Enhorabuena por haber hecho una compra inteligente. Su nuevo producto Kenmore® está diseñado y fabricado para brindarle años de funcionamiento fiable. Pero, como cualquier producto, puede necesitar mantenimiento preventivo o reparaciones periódicas. Es por eso que tener un Acuerdo maestro de protección podría ahorrarle dinero y molestias.

El Acuerdo maestro de protección también sirve para prolongar la durabilidad de su nuevo producto. El acuerdo* incluye lo siguiente:

- ☑ **Piezas y mano de obra** necesarias para contribuir a mantener el funcionamiento adecuado de los productos **utilizados en condiciones normales de uso**, no sólo en caso de defectos de los productos. Nuestra cobertura va **mucho más allá que la garantía del producto.** No se aplican deducibles ni exclusiones por fallas del funcionamiento: es decir, **verdadera protección.**
- ☑ **Servicio técnico por expertos** (más de **10000 técnicos autorizados de Sears**), lo cual significa que quien repare o realice el mantenimiento de su producto será un profesional de confianza.
- ☑ **Servicio técnico a escala nacional y número ilimitado de llamadas de solicitud de servicio técnico:** se puede poner en contacto con nosotros cuantas veces lo desee y cuando lo desee.
- ☑ **Garantía «sin sorpresas»:** se reemplaza el producto cubierto por el acuerdo si ocurren cuatro o más fallas del producto en un periodo de 12 meses.
- ☑ **Reemplazo del producto:** en caso de que no se pueda reparar el producto cubierto por el acuerdo.
- ☑ **Revisión anual preventiva de mantenimiento del producto:** puede solicitarla en cualquier momento, sin costo alguno.
- ☑ **Rápida asistencia telefónica**, la cual denominamos **Solución rápida:** es decir, asistencia telefónica a través de cualquiera de nuestros representantes de Sears, sobre cualquiera de nuestros productos. Piense en nosotros como en un «manual parlante del usuario».
- ☑ **Protección contra fallas eléctricas,** contra daños debidos a fluctuaciones de la corriente eléctrica.
- ☑ **$250 al año para cubrir cualquier posible deterioro de alimentos** que haya tenido que desechar debido a una falla mecánica de cualquiera de nuestros refrigeradores o congeladores cubiertos por este acuerdo.
- ☑ **Devolución de gastos de alquiler de electrodomésticos** si la reparación de su producto asegurado toma más que el tiempo prometido.
- ☑ **10% de descuento** aplicable tanto a los costos del servicio de reparación, como de las piezas instaladas relacionadas que no hayan quedado cubiertos por este acuerdo.

Una vez que haya realizado el pago de este acuerdo, bastará una simple llamada telefónica para concertar una visita de servicio. Puede llamar a cualquier hora del día o de la noche, o bien concertar una visita de servicio por Internet.

La adquisición del Acuerdo maestro de protección es una inversión exenta de riesgos. Si por cualquier motivo decide cancelar dicho acuerdo durante el periodo de garantía del producto, le haremos un reintegro total del valor. O bien un importe proporcional si cancela el acuerdo en cualquier otro momento posterior al vencimiento del periodo de garantía del producto. ¡Adquiera hoy mismo su Acuerdo maestro de protección!

Algunas limitaciones y exclusiones podrían aplicarse. Para solicitar precios e información adicional, llame al 1-800-827-6655 (en los EE.UU.).

*** La cobertura en Canadá varía en el caso de algunos artículos. Para obtener detalles completos al respecto, llame al 1-800-361-6665 de Sears de Canadá.**

Servicio de instalación de Sears

Para solicitar la instalación por profesionales de Sears de electrodomésticos, abridores de puertas de garaje, calentadores de agua y otros artículos de uso prioritario en el hogar, **llame al 1-800-4-MY-HOME** en los EE.UU. o Canadá.

Notes

Get it fixed, at your home or ours!

Your Home

For troubleshooting, product manuals and expert advice:

managemylife

www.managemylife.com

For repair – **in your home** – of **all** major brand appliances, lawn and garden equipment, or heating and cooling systems, **no matter who made it, no matter who sold it!**

For the replacement parts, accessories and owner's manuals that you need to do-it-yourself.

For Sears professional installation of home appliances and items like garage door openers and water heaters.

1-800-4-MY-HOME® **(1-800-469-4663)**

Call anytime, day or night (U.S.A. and Canada)

www.sears.com **www.sears.ca**

Our Home

For repair of carry-in items like vacuums, lawn equipment, and electronics, call anytime for the location of your nearest

Sears Parts & Repair Service Center

1-800-488-1222 (U.S.A.) **www.sears.com**

1-800-469-4663 (Canada) **www.sears.ca**

To purchase a protection agreement on a product serviced by Sears:

1-800-827-6655 (U.S.A.) **1-800-361-6665** (Canada)

Para pedir servicio de reparación a domicilio, y para ordenar piezas:

1-888-SU-HOGAR®

(1-888-784-6427)

www.sears.com

Au Canada pour service en français:

1-800-LE-FOYER[MC]

(1-800-533-6937)

www.sears.ca

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